

# NEW YEARS EVE

2021



## APPETIZERS

**choose one of the following:**

Grilled Oyster Duo with Peppercorn Butter + Gremoulata  
Jumbo Lump Crab Cake with remoulade  
Mushroom Ravioli, truffle oil, apple slaw

Caviar - **Hackelback + 100 :: Baerii +131 :: Osetra +180**

## FIRST COURSE

**choose one of the following:**

Lobster Bisque with Chive Aioli and Garlic Croutons  
Roasted Butternut Squash Soup with Crème Fraîche and Thyme  
Mixed Greens, Pecan, Apple, Goat Cheese, Roasted Beet with Honey Vinaigrette  
Caesar salad with candied bacon, roasted tomato, creamy Caesar, croutons

## SECOND COURSE

**choose one of the following:**

~8oz Filet Mignon with roasted garlic whipped potatoes,  
roasted asparagus, wild mushroom butter

~ 16 oz USDA Prime New York Strip with smoked bleu  
cheese crust, garlic whipped potatoes, roasted asparagus

~ 32oz. Wagyu Tomohawk Chop (ribeye) with rosemary truffle fries  
and roasted asparagus **+85 premium**

~Black sesame Ahi tuna, kimchi fried rice, spicy vegetable salad, ginger trout roe

~Buratta Raviolis with roasted tomato, arugula, pignolias with truffle oil

~Mixed Grill of potato and parmesan crusted Alaskan halibut, Creole jumbo shrimp, cheesy  
grits with arugula and burnt shallot vinaigrette

## DESSERT

Flourless Chocolate Torte  
Warm New Orleans Bread Pudding  
Vanilla Bean Creme Brulee  
Banana Chocolate Cake

## ENHANCEMENTS

ADD 8oz Cold Water Lobster Tail + 60

ADD King Crab (10-12oz Leg) + 70

ADD Oscar Style Steak (Lump crab cake, asparagus, bearnaise) + 19

ADD Garlic dill jumbo shrimp scampi (4 pcs) +15

ADD Veuve Cliquot & Caviar Tasting Trio + 500 (Serves 4 comfortably)

4 courses | \$95 per person